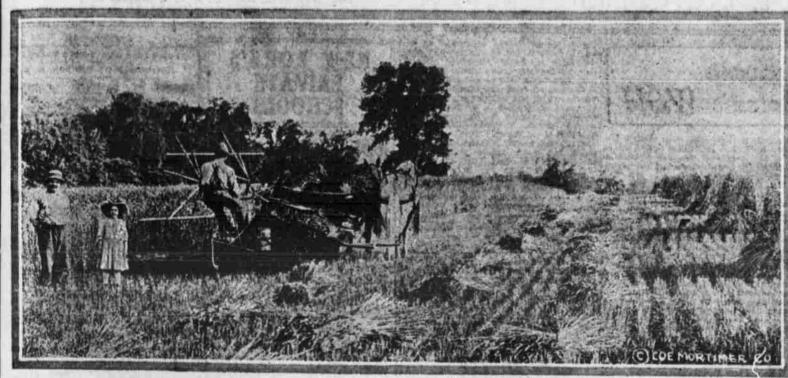
INCREASING OUR GRAIN PRODUCTION--APHIDS ON POTATOES



This 18-acre wheat field on Willowbrook Farm, Cayuga county, New York, yielded over forty bushels per acre last season.

Time was when New York was a ties, prosperous elevators, from which millby canal barges to New York city and thence to Europe. But as our settlers pushed westward and began to break the virgin sod of the boundless prairies Western grown wheat was shipped into New York in an ever increasing stream. The invention of the binde gave a great impetus to wheat growing in the prairie States, as the only limit became the acreage that a farmer could plant and seed before it became too late. Year after year the price sagged steadily until it reached a low level in 1898, far below the cost of production in the winter wheat regions of New York State.

As populous cities grew rapidly in her midst, the Empire State gradually turned to the production of perishables and of bulky products, such as hay, upon which the freight rate gave the Eastern farmer a substantial advantage. In 1879 New York devoted 736,000 acres to wheat production; in 1909, thirty years later, the wheat screage had shrunk to 289,000. Recent high prices have, however, aroused new interest in winter wheat, and this year New York will harvest some 430,000 acres.

New York has always been adapted to the production of winter wheat. Any one who has taken the beautiful trip up Lake Seneca at harvest time will not soon forget the sight of stoping fields of yellowing grain checkered with well kept vineyards. During the en year period 1906-1915 inclusive York State was 20.2 bushels, while North Dakota, a typical epring whea State, produced 11.9 bushels per acre

Again, the acreage of wheat aban doned in the spring of 1917, after a unusually trying winter, was but 4 pe cent., as against \$1 per cent. abandone n the entire United States. This ye offers the New York State farmer great incentive to enter the wheat pro duction campaign. A careful cost ac counting made by the United State Department of Agriculture in Net York State shows that the average labor cost, with seed and fertilizer in cluded, at the present prices will no exceed \$17.50 per acre. At a very con-\$1.50, probably much higher. That means a gross or farm income figured on the basis of the average yield for ten years of \$30.30 per acre. Deducting from this figure the average cost per acre of \$17.50 we would get a net farm income of \$12.90 per acre, or nearly 12 per cent. on a land valua-tion of \$100 per acre. But with proper fertilization, high grade seed and in-tensive preparation of the seed bed the competent farmer can reasonably ex-

per acre with correspondingly increased profits. It is estimated that our short wheat crop of last year will be completely exhausted by the time our winter wheat of this year is harvested. The Government crop report for the week of June 9 puts our 1917 wheat crop of winter and spring wheat combined at 656,000,000 bushels. Our normal home consumption is about 620,000,000 We will therefore have but an insignificant export crop of 36,000,-

000 bushels.

pect to produce at least twenty-five

Not only will our allies need some 200,000 bushels, but neutral nations as well are clamoring for breadstuffs. For instance, a commission is even now visiting this country to secure for Norway some assurance that the grain supply will not be cut off. Clearly is no danger of overproduction, and there is an imperative need that New York shall produce her own breadstuff, once more releasing the wheat of the Western States for ex-

devote his entire time to the work. The committee will stimulate in every ments. possible way the farmers of New York

snes. A whiriwind campaign will world.

be conducted in forty selected couneach of which is now devoting great grain State. All along the Erie county has been assigned a definite Canal are the crumbling ruins of once quota and every effort will be made to bring each county up to its full quota ons of bushels of grain were shipped The counties and the quotas assigned to each are:



Hon. Fred W. Sessions, Presi- waste. the average yield of wheat for New dent N. Y. State Agricultural Society.

ıt.		
330	Tompkins	27,000
е.	Saratoga	4,800
77	Schuyler	21,000
1-	Suffolk	15,000
20	Madison	13,000
m	Oneida	8.000
or	Dutchess	14,000
	Chemung	26,000
De.	Allegany	
-	Orange	
AP.	Ulater	5,000
要)	Montgomery	8,000
	Jefferson	3,600
	St. Lawrence	28,000
)-	Chautauqua	12,000
0-	Albany	2,700
	Franklin	11,000
80	Schoharie	7,000
2001	Tloga	11.000
w	Westchester	2,500
	Columbia	3,000
	Herkimer	
1-	Lewis	3,500
	Reneselaer	
te	Cortland	4,000
200	Broome	
1-	Five additional counties were	added

servative estimate the price will be to the list as possible scenes of campaigning, as follows:

> be appointed for every county, who will quirements, as even sugar is not es-work with and through the New York sential for canning fruits under mod-State Agricultural Society, the Grange, ern procedure. Fruits and vegetables,

their big job intelligently five field rep- industry; conservation of food by dry- slices. resentatives have been selected. These ing is largely a matter of restoring to men are practical farmers who have the home great-grandmother's method made money growing wheat. They of seeing that her family had good will travel through the chosen counties food in winter as a relief from a moaddressing farmers' meetings and of- notonous diet of root vegetables. Canfering practical help.

Throughout the State there are effectively in a city house or apart-

thousands of old meadows which have ment as on a farm or in a suburban lain in grass for many years. And dwelling. each year the grass has become a little Canning of course already is a thinner and the weeds more numerous. Profitable industry for women and An eminent agriculturist says that the children in thousands of homes and I best possible thing to do with such trust will become almost universal this we is to turn them into wheat season. land this fall and reseed next spring. Articles on canning and drying ap-Not only should they yield a big crop of wheat, but the new grass will greatly increase the production of the greatly increase the production of the following directions show exactly

eadows in the years to come. In these days when farm labor is so tables: hard to secure farmers look upon wheat growing with increased favor because nearly all the work can be done by machinery. And even unskilled labor can be utilized for har
(a) Cook in boiling water 2 to 5

wheat of the Western States for export.

This then is the background upon which the million acre wheat cambain is being launched, a movement which has the full support of Gov. Whitman and of leading agriculturists broughout the State. M. W. Cole of Albion, secretary of the Patriotic Farmers Fund, has been elected secretary and treasurer of this million acre wheat cambain, carry and treasurer of this million acre wheat cambain cambain. Calvin J. Huson which campaign. Calvin J. Huson will be executive chairman and will be calculated to manufacturers of agriculturists of the carry of the Patriotic Part of the Patriotic Par

possible way the farmers of New York Many fields which are not fertile careful not to scrape off any of the harvest of 1918.

Already ample arrangements have been made to furnish the farmers with condy is rye valuable as a breadstuff.

Many fields which are not fertile careful not to scrape off any of the longer to dry, but when cooked they drying, but will regain part of the aphides and will prevent the more comfactory crops when planted to the chaff next to the cob. Dry from 3 to resemble fresh peas. The ground peas color in soaking and cooking. Dried mon blights and leaf diseases. If the nicotine sulphate spray is applied been made to furnish the farmers with only is rye valuable as a breadstuff. Fahrenheit. When field corn is used, which can be used successfully only and omelets. the raw materials of wheat production but it is a splendid feed for hogs. In seed of the hest quality and plenty the late fall and early spring it also proper degree of ripeness. A pound of the high grade fertilizer.

Separately from the poison two pounds in the preparation of soup or pures.

Brussels sprouts may be handled in of soap dissolved in water should be a similar way, but add a pinch of soap dissolved in water should be a similar way, but add a pinch of soap dissolved for each fifty gallons of the proper degree of ripeness. A gound of distortion in the poison two pounds in the preparation of soup or pures.

Of high grade fertilizer. "drive" is planned along the same young stock. Indeed every cereal must average yield. lines that have made the Liberty Loan be made to "do its bit" if America is (c) The corn may be dried in the pieces. Blanch in bolling water 6 and the Field Cross war fund startling to fulfil her task of feeding a war torn sun. Dry in oven 10 to 15 minutes. Remove surplus moisture

Peaches containmen watermalons i drying of course is not satisfactory early cabbage and onlone are more in moist weather.

New apples are now appearing.

burn & Co., which was the first Amer-

and Edinburgh edition, the process is fully described and a page illustration

given of the big tree moving machine

in motion and a tree shown during

transportation. From the informa-

tion given in this work the moving

of big trees was not new even at that

Secretary of Agriculture Urges

Every Household to Can and

Dry Surplus Fruits and

Vegetables.

Every housewife this year should

restore to her home the often over-

looked home industries of canning.

preserving, pickling and drying of

perishable fruits or vegetables. The

large number of new back yard gar-

dens which have been planted this

year shortly will begin to yield their

extra harvest of beans, peas, carrots,

beets, sweet corn and tomatoes. The

markets and, as happens each sum-

mer, the local supply at times will ex-

ceed immediate consumptive capacity.

Not to conserve much of this surplus-

Pack in cartons or boxes for a few plentiful than last year at this time. days to "condition."

All varieties of string beans can be as many suppose. In the Planters dried, but only beans in ideal condi-Guide, published by Grant Thorburn tion for table use should be selected

& Sons in 1833, the original name of for this purpose. (a) Wash, remove stem, tip the concern now known as J. M. Thor- "strings." Cut or break the beans into pieces 1/4 to 1 inch long and place on trays and dry. They also can be run through the slicer and then dried ican edition from the second London

(b) Prepare as directed above, but instead of cutting the beans thread them on coarse, strong thread, making ong "necklaces" of them, and hang them above the stove or out of doors until dry. An old fashloned recipe calls for bolling the pods until nearly cooked through before drying. (e) Wash and string beans care

fully. The very young and tender beans can be dried whole. Those that are full grown should be cut in ¼ to ful washing and removing the leaves 1 inch lengths with vegetable slicer or from the roots. Spread the leaves on a sharp knife. It is better to cut trays to dry thoroughly. Slicing will beans than to snap them. They are greatly facilitate drying. then put in a bag of cheese cloth or in a wire basket and blanched in boil- same way as spinach. ing water for 6 to 10 minutes, depending on the maturity of the bean. One-half teaspoon of soda may be added to each gallon of bolling water to help set the green color in the beans. Remove surface moisture by placing between two towels or by exposing to the leafstalk and the blade sho the sun and air for a short time. Dry out into sections about & inch long, young string beans two hours, more spread on screens and dried. matured beans three hours. drying at temperature of 110 degrees Fahrenhelt and raise temperature regular supplies also will reach the gradually to 145 degrees Fahrenheit. Wax beans are dried in the same manner as the green string beans.

Lima Benns.

Lima beans can be shelled from the pod and dried. If gathered before maage of valuable food would be sinful turity when young and tender, wash waste.

And blanch from 5 to 10 minutes.

The present food and labor situa- Length of time for blanching depends tions are such that no household is upon size and maturity of beans. Rejustified in looking to others to re-lease it wholly from individual re-lease it wholly from individual re-as string beans. move surface moisture and dry from

saving and conserving food. All any Dry Shelled Beans (Important in the South).

should expect of others is to supply those foods which cannot be Beans of different kinds, after maproduced effectively by its own members. The railroads will be burdened turing and drying on the vines, can with the transportation of staple foods be t and civil and military necessaries from spread in thin layers on the trays of localities of production and manufact the drier and heat 10 minutes, beginture to districts incapable of supplying ning at 160 degrees Fahrenheit and their own needs. It follows that all gradually raising the temperature to locally produced foods conserved by 180 degrees Fahrenheit. This high home methods lessen the winter pres-sure on transportation agencies and stroying all insect eggs that may be release similar products of fac- on the beans. Cowpeas or any field pea can be treated in the same way. tories for other purposes.

I urge every household, therefore, to Cool and store carefully. It might be can all surplus perishable products for added that the heating of the bean or which they have containers and to dry pea destroys its vitality. When so

paigning, as follows:

Social Reckland 1000

Furnam 1000

Furnam 1000

Furnam 1000

A county wheat superintendent will be appointed for every county, who will outerwants as about the store to dry. If dried in that the superintendent will be appointed for every county, who will outerwants as about the store to dry. If dried in that manner, heat in oven before storing

(b) Wash, blanch three minutes in reaus, the local loan committees of the before an electric fan. Home made Fahrenheit. Use one-half teaspoon spatriotic Farmers' Fund and the farm-shallow trays of wood or heavy wire soda to a gallon of water. Dry young ors' clubs.

In order that the farmers may tackle quired. Drying is a time tried home pods should be cut in one-fourth inch

Peppers.

(a) Peppers may be dried by splitting on one side, removing seed, drying in the air and finishing the drying in the drier at 140 degrees Fahrenheit. A more satisfactory method is to place peppers in biscuit pan in oven and heat until skin blisters, or to steam peppers until skin softens, peel, split in half, take out seed and dry at 110 degrees to 140 degrees Fahrenheit. In drying thick fleshed peppers like the flavor is improved somewhat. pimento do not increase heat too quickly, but dry slowly and evenly.

(b) Small varieties of red peppers may be spread in the sun until and the drying finished in the drier, or they may be dried entirely in the sun. (c) Peppers often are dried whole. If they are large they can be strung on stout thread; if small, the whole Only young and tender corn should plant can be hung up to dry.

D. F. HOUSTON.

how to dry different fruits and vege-

Peas.

also. Wash and cut in quarter inch

beans. It is not necessary to use soda when blanching peas. Pack away and "condition."

Brets, Onlone, Leeks, Carrots, Turnips, Paranips, Cabbage.

Beets: (a) Select young, quickly grown, tender beets. Wash, peel, slice about % Inch thick and dry. (b) Boll the whole beets with skin until a little more than three-fourths Dip in cold water, peel and slice into 4 or 4 inch slices. Dry 244 to 3 hours at 110 to 150 degrees Fah-

Turnips: Turnips should be treated in the same way as beets.

Carrots: Varieties having a large

woody core should be avoide (a) Wash peel slice lengthwise into pleces about 1/4 inch thick and dry. (b) Clean, scrape or pare and slice into % inch slices. Blanch 6 minutes remove surface moisture and dry 2% to 3 hours. Begin drying at 110 de ture gradually to 150 degrees Fahren

Paranina kohlrahi celeriae and sal sify are dried by the same methods. Onlons: (a) Select well matured onions and remove the outside papery covering. Cut off tops and roots. Slice into 1/2 inch pieces and dry quickly. Store in a light proof container to thick and 2 inches long and dry. avoid discoloration

(b) Wash, peel and slice onlons into 1/4 to 1/4 inch slices. To avoid any unpleasantness peel and slice while holdwater 5 minutes. Remove surface moisture and dry 21/2 to 3 hours, beginning at 110 degrees Fahrenhelt and raising temperature gradually to 140 degrees Fahrenheit.

Leeks are handled in a similar maner, cut into ¼ inch strips and dried. Cabbage: (a) Select well developed heads of cabbage and remove all loose outside leaves. Split the cabbage, remove the hard, woody core, slice the the most desirable soup mixture. Tho

cutter or slicer and dry.

(b) Shred or cut into strips a few inches long. Blanch 10 minutes, drain, remove surface moisture and dry 2 hours at 110 degrees to 145 degree Fahrenheit.

All these products should be "con ditioned.

Spinach and Paraley. Spinach that is in prime condition or greens should be prepared by care-

Parsley should be treated in the

Beet Tops, Swiss Chard, Celery and Rhubarb.

Beet tops: Tops of young beets in suitable condition for greens should be selected and washed carefully. Both Swiss chard and celery should be

prepared in the same way as beet tops. Celery also may be prepared in the same way as pumpkins and sum-Rhubarb: Choose young and suc

culent growth. Prepare as for stewing by skinning the leafstalks and cutting into pieces about 4 to 4 inch



Hon, Calvin I. Huson, ex-Comthe county defence committees, the moreover, can be dried efficiently in boiling soda water and dry two to missioner of Agriculture, exections, the farm butter of the sun, over a range or gas stove, or three hours at 110 to 140 degrees utive chairman of the Million Can nothing that can be kent with

Acre Wheat Campaign. in length. Do not use the blade of the lima beans, okra, &c.

All these products should be "conditioned."

Irish Potatoes.

Select good, sound, well matured potatoes. (a) Wash and boll or steam until

nearly done. Peel and pass through a meat grinder (fig. 5) or a potato ricer. Collect the shreds in layers on a tray and dry until brittle. If toasted in an oven when dry the

(b) Boil or steam until nearly done, peel as above, cut into quarter inch slices, spread on trays and dry until Peeling may be omitted, but the

product will be very much inferior in flavor. Sweet Potatoes.

Select sound, mature roots.

peel and run through the meat chop- sick to healthy plants,

Many fields which are not fertile out the remainder of grain, being on trays and dry. Whole peas take Cauliflower will turn very dark when larve, flea beetles, blister beetles and

Pumpkins and Squash.

(a) Select sound, well grown speci- soap where it is more available. and finish drying in the sun. Sun and dry the same length of time and mens. Cut into strips; peel these; re- When nicotine sulphate is



Heavy yielding wheat field in the Empire State.

inch strips and blanch 3 minutes. Remove surface moisture and dry slowly from 3 to 4 hours, raising tempera-Fahrenheit.

Pack and "condition."

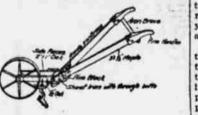
Each vegetable used in the soup mixture is prepared and dried separately. They are put together in pro-portion desired, the preferred flavoring vegetables predominating. A com-bination of several vegetables makes remainder of the head with a kraut most often used are carrots, cabbage onions, celery, potatoes and okra. (To be concluded Sunday, July 22.)

ADDRESSES REQUIRED.

In sending communications to the Garden Department of THE SUN is frequently necessary where special information is desired. The addresses are never published.

HOME MADE WHEEL HOE.

I wanted a wheel hoe and the extent of my gardening operations did away, but the trouble was to find any not warrant an investment at present prices, so I decided to make one. It materialized in accordance with the ecompanying rough sketch.



The wheel is fron salvaged fron remains of a wornout, discarded wheelbarrow. The other parts are odds and ends of scrap material, such as may be found around any workshop, except the hoe blades, which to flower growing, and the least exwere bought at a cost of 60 cents pensive and most successful and satisapiece. The iron parts are from a factory of all will be peony growing. scrap heap and are such as can be made by any man handy enough to them. Most of the immense quantities heat and bend a piece of iron and raised in the West are sent to the drill holes with a blacksmith's or East. The West is getting interested wheelwright's drill.

wheelwright's drill.

It would hardly pay to have the great Northwest. The supply hardly parts made to order, but it is a de-keeps up with the demand. sign for utilizing odd moments of time | How to start successfully with a and scrap materials. It is not easy little capital is the question. There is running on account of the heavy iron a demand for the best. I have one wheel and rough bearings, but with a Cherry Hill from the Churlords which lighter wire wheel or two wheels such sells for \$30. The Brands are putting as are often discarded from velocities their best on the market at from \$15 pedes and children's carts this objector \$25. At the great peony show at the tion could be overcome.—James Owen,
New York city.

Horticultural Society I saw one from New York city.

Tomato and other similar plants can be protected from cutworms by wrapping the stem with heavy paper so very costly. Now don't be discouraged: that the lower edge is an inch or so \$25 to \$50 will give you a good start under the ground. Cutworms may be destroyed by scattering near each sorts. Don't get the cheap ones; Queen plant a teaspoonful of poisoned balt, made by mixing one part of paris green and twenty-five parts bran moistened with water and enough

Can nothing that can be kept without canning. Dry such vegetables as mand a high price. Father Terry concorn, string beans, navy beans, mature

You can brag about your garden all winter if you have your canned evi-dence on the dinner table.

POTATO AND TOMATO APHIDES OR PLANT LICE.

The present season has developed widespread outbreak of the green and pink potato aphis or plant louse. It is

especially partial to potatoes and to matoes. There are two color varieties, one green, the other pink, but the same insect. They cause the leaves of plants they infest to curl and become distorted, particularly potato. They sap the stems of the bloom clusters on tomato, causing the blossoms to fall before setting of fruit. The sapping of the plants may cause them to die, and these insects are very mischley (a) Wash, boil until nearly done, ous, introducing blight germs from

tural machinery, and even this allowance may be cut down by the growing and flexible knife. Cut grains fine only needs of the Army and Navy depart-half way down to the cob and scrape through a meat grinder (fig. 5), spread at 110 to 145 degrees Fahrenheit.

Clean, divide in small bunches, fifty gallons of Bordeaux plus two-blanch 6 minutes and dry 2 to 3 hours thirds of a pint of nicotine sulphate) half way down to the cob and scrape through a meat grinder (fig. 5), spread at 110 to 145 degrees Fahrenheit.

Whole area to the coloredo potato beetles and for the coloredo potato beetles. Dilster beetles and for the coloredo potato beetles and for the coloredo potato beetles. drated lime can be used instead of the

tobacco of any sort in a gallon of has been sold for years at \$50; now (b) Pare and cut into about half water. When boiling is finished add can be had at \$1.50. water to make up for evaporation, allowing a full gallon for each pound of Grey, Glory d'Donia, Duches d'Nemetobacco. Strain the liquid to remove riss, La Sublime, La Tulipe can all ing under water. Blanch in boiling ture from 110 degrees to 140 degrees particles which would clog the pump be had at from 25 cents to \$1. From nozzles and add two pounds of dis- my experiments if you can irrigate a solved soap to each fifty gallons, small patch and cultivate they will Every bit of leaf surface, especially of double every year. the under sides, must be covered with spray to insure bitting and wetting of all the aphides, otherwise the labor and your own. As an experiment I ran materials will be wasted. It will sometimes be necessary to dip branches carrying many curled leaves into a holding the spraying liquid to make sure of reaching all the in-

> SOME SUGGESTIONS FOR PEONY GROWING.

Every effort has been put forth to encourage the planting of gardens. please be particular to give the full It has been a frenzy. I have the best name and address of the writer, which garden I ever had. Radishes, onlons and lettuce galore. I started a boy out to sell some. Some boy or girl got ahead of him. We offered great packages of lettuce such as usually sell for 10 cents for 5 cents; then we came down to two for 5 cents, then I conceived the scheme of giving then one to take them, as we had no chrome to go with them. But finally we found some people to take them

They reminded us of a widow who took her grist to mill and the miller refused to take any toll. yere! Thank yere! Yere shall have all my custom!

When the more substantial vegetables come on—peas, carrots and potatoes we may be able to get something. The professional gardners are in despair. All the idle nickels were When the more substantial vegeput in potatoes. I never saw such prospect. They will not be over 50 cents a bushel. Our garden products will hit Germany hard. We can feed

the world. When this garden frenzy subsides people will find they can do something with their bits of land and will turn

France, an immense yellow that cost in this way. Get the best of the old Victoria, Victoria Modeste and Victoria tricolor never should have been named. After sixty years grand old Festina Maxima holds up her head with the best. You can get all you want at

25 cents each.

If Madam d'Vernville was of recent origin it would create a furor and command a high price. Father Terry considered this his very best in a collection of 400. I have known it to take

ove all seeds and the soft part sur- | quickly obtainable a tobacco tea can | white. Baroness Schroder has held rounding them. Cut strips into be made by boiling for an hour a her place at the front for years and in smaller bits not over a quarter inch pound of tobacco stems, dust or refuse her class has not been surpassed. This Albertre, Madam Boulanger, Asa

Perhaps you could get one each of some of the Brands' finest and raise in debt for a town lot 100v120 and also in debt for \$600 worth of peonles to plant it and in two years sold a fine lot of flowers and \$1,000 worth of roots and had nearly as many left as I started with. And these were mostly of the cheaper kinds. So if you have only a small piece of ground you can turn your garden into beauty and cash. Iris and peonies bring in pretty sure satisfactory returns.

C. S. HARRISON



VEGETABLES DIRECT FROM THE FARM IN 14 QT. HAMPERS

Containing PEAS, BEETS, CARROTS, GREENS, RADISHES, CABBAGE, Etc. "Thank DELIVERED ON RECEIPT OF \$1.00 VERMONT MAPLE SUGAR AND SYRUP

> QUICKLY DESTROY ROSE BEETLES, ROOT APHIS, GRUBS, **EARTHWORMS, ROOT MAGGOTS, ANTS** and other earth insects with

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may be obtained from the manufacturers.

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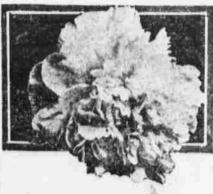
tion of 400. I have known it to take the prize at peony shows as the best NITRATE AGENCIES COMPANY 102-4 Fearl Street New York City

POT GROWN STRAWBERRIES OUR PLANTS give a crop of finest berries in two to ten months from planting-the Everbearing varieties in two months; the others the follow-

ing June. A full list of the best varieties, including the remarkable Van Fleet Hybrids, covering the whole season from earliest to latest Our Booklet No. 2 of Pot Grown Strawberries tells all about them; how to pre-pare the ground and cultivate. IT IS FREE. If you would have bigger and better strawberries than your neighbors or you have ex LOVETT'S POT GROWN STRAWBERRY PLANTS ave ever had before, plant

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The Brand Peonies



connoisseurs.

Ten years from the plantier of the seed is the least thee required to determine the worth of a seeding. We have bloomed \$500,000 seedlings, and our standard of perfection is such that of all this half The proof will produce flowers under conditions in other plant will live and with beings forth the most beautiful flowers in the world. It is the the millions and for the millions

We desire to place our illustrated, descriptive list in the hands of every pourly layer, and re

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540 Lumber Exchange Building,